

Sub B2
selected from the group consisting of a Verna cultivar, a Frost cultivar, or a combination of these mid-season cultivars, said harvesting step providing said mid-season orange cultivar which has its peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, including Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit including Hughes Valencia and Rhode Red Valencia orange fruit, each peak harvesting season being within the growing territory of the harvesting step;

A
extracting juice from a volume of said mid-season round oranges of said harvesting step;

collecting the resulting extracted orange juice as a mid-season orange juice having a Brix-to-acid ratio (BAR) during said harvesting step which is greater than that of either early-to-mid season round orange fruit or late season round orange fruit harvested within the time period of said harvesting step;

blending said collected mid-season orange juice with another orange juice source in order to provide a juice composition having a greater BAR value than and sensory qualities equivalent or superior to the sensory

sub B2

qualities of orange juice from either said early-to-mid season round orange fruit juice or said late season orange fruit harvested during said harvesting season;

said collecting provides an orange juice source having a Color Number of at least 36 CN units; and

At

said blending blends at least about 5 volume percent, based on the volume of the orange juice, of said juice from the extracting step with said another orange juice source in order to provide an orange juice product having a Color Number in excess of 36 CN units.--

sub B3

--23. (Amended) A method of preparing an orange juice product, comprising the steps of:

A 2

harvesting Vernia cultivars which have their peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, including Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit including Hughes Valencia and Rhode Red Valencia orange fruit, each peak harvesting season being within the growing territory of the harvesting step;

extracting juice from a volume of said Vernia

sub b3 round oranges of said harvesting step;

collecting the resulting extracted orange juice as a mid-season orange juice having a Brix-to-acid ratio (BAR) during said harvesting step which is greater than that of either said early-to-mid season round orange fruit or said late season round orange fruit harvested within the time period of said harvesting step; and

AJ blending said collected mid-season orange juice with another orange juice source in order to provide a juice composition having a greater BAR value than and sensory qualities equivalent or superior to the sensory qualities of orange juice from either said early-to-mid season round orange fruit juice or said late season orange fruit harvested during said harvesting season. --

sub b4 --28. (Amended) A method of preparing an orange juice product, comprising the steps of:

harvesting Vernia cultivars which have their peak properties during a time period after the peak harvesting season for early-to-mid season round orange fruit, including Hamlin orange fruit, and before the peak harvesting season for late season round orange fruit including Hughes Valencia and Rhode Red Valencia

Sub B4

orange fruit, each peak harvesting season being within the growing territory of the harvesting step;

extracting juice from a volume of said Verna round oranges of said harvesting step;

collecting the resulting extracted orange juice as a mid-season orange juice having a Brix-to-acid ratio (BAR) during said harvesting step which is greater than that of either said early-to-mid season round orange fruit or said late season round orange fruit harvested within the time period of said harvesting step;

A3
blending said collected mid-season orange juice with another orange juice source in order to provide a juice composition having a greater BAR value than and sensory qualities equivalent or superior to the sensory qualities of orange juice from either said early-to-mid season round orange fruit juice or said late season orange fruit harvested during said harvesting season;

said collecting provides an orange juice source having a Color Number of at least 36 CN units; and

said blending blends at least about 5 volume percent, based on the volume of the orange juice, of said juice from the extracting step with said another orange juice source in order to provide an orange juice

sub B4
~~product having a Color Number in excess of 36 CN~~
A2
~~units.--~~